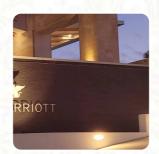




https://menulist.menu
14900 Chelonia ParkwayFL 32821, Orlando, United States
(+1)4077890999,(+1)3219004809,(+1)4079196376 http://www.marriott.com/hotels/hotel-information/restaurant/mcojb-jw-marriott-orlando-bonnet-creek-resort-and-spa/









The list of restaurant from Orlando contains approximately 155 different dishes and drinks. On average, you will pay about 19 € for a dish/drink, and here you can find all the 155 food and drinks on their menu. In this kitchen, original Asian spices tasteful are used to prepare local dishes, and you can look forward to the delicious typical seafood cuisine. There are also meals that are typical for Europe, you can also relax at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks. In Sear Sea At Jw Marriott Orlando Bonnet Creek, there is a rich brunch for breakfast where you can enjoy to your heart's content, additionally, the Visitors love the creative combination of different dishes with new and partly experimental ingredients - a beautiful example of a successful Asian Fusion. Smoking is not allowed inside the building, and visitors with a wheelchair can access the wheelchair-accessible spaces. Payment with the common credit cards is possible. The location serves a broad selection of vegan meals as well. You can make reservations at this location by phone via a phone call, call number: (+1)4077890999,(+1)3219004809,(+1)4079196376.



\$5.0

Salads

SEAWEED SALAD

dried kombu | honey | I'm Willow | fresh qinger | rice vinegar | ... \$10.0

Sashimi

IKURA (SALMON ROE) \$7.0

King california rolls

DRAGON ROLL

avocado | cream cheese | eggs | Other | Ginger pickled | ...

Sushi rolls

BLUSHING GEISHA \$20.0

10 most popular

ROLL

Mains

FILLET

Side dishes

CHAMPIGNONS

G Medium Button Mushrooms | gr of cheese ail et fine herbs | in powder | salt | Other | ...

Salad

SALAD WITH PECAN NUTS

Head leaf lettuce, torn into bite-sized pieces | pears - peeled, cored and chopped | Roquefort cheese, crumbled | Avocado - peeled, pitted and diced | green onions in thin slices | ...

Extras

Bestseller

MAC N CHEESE

Fish dishes

GRILLED TUNA

I'm Willow | olive oil | tablespoon of lemon juice | fresh parsley chopped | Garlic, minced | ...

Seafood

SHRIMP

Acid cream | butter | Other | Other | Nutmeg | ...

Sushi nigiri

TAMAGO

eggs | Soy Sauce | salt | Oil or butter

Sauces

COCKTAIL

Meat

STEAKHOUSE

Antipasti - starters

CARPACCIO

Lawyer | Red Apple | Crab crumbs | Lime | 5 branches of chives (finely chopped 1 for garnish) |

Sushi menus

SUSHI

Noodles

SEAFOOD NOODLES \$19.0

BUTTER

Starter

SONOMA-CUTRER CHARDONNAY, SONOMA COAST, CALIFORNIA \$19.0

Kraut & rüben

MAC AND CHEESE

Pork dishes*

STEAK

olive oil | lime juice | Cloves of garlic, minced | tuna steaks | fresh mango - peeled, pitched and chopped | ...

Pizza rolls

ROLLS

Rigatoni

RIGATONI À LA CHEF

gr de chocolat noir | Eggs

Appetizer

SHISHITO \$10.0

Uramaki

UNAGI (EEL) \$6.0

Mexican specialities

RIBS

Dragon

DRAGON

Amerikanische pizza normal ø 30cm

FLORIDA

Cheese (Gouda) | Peaches | Curry Powder

Fancy maki

CHERRY BLOSSOM

Milk

MILK

White wine

LONG MEADOW RANCH SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

\$15.0

Asiatische getränke

SAPPORO

Griechische küche

FILET

balsamic vinegar | beef tenderloin | butter | garlic | olive oil | ...

Asian specialties

EDAMAME \$10.0

Kids meal

MAC N' CHEESE

Noodle

CRAB

\$6.0

Toppings

PASSION FRUIT POP

Plates

TERIYAKI SALMON*

BLUE MOON BELGIAN WHITE

\$26.0

Nigiri | sashimi

HOTATE (SCALLOP)

Craft & import

Domestic

MICHELOB ULTRA

green bell pepper, cut into -inch pieces | onion, cut into -inch pieces | pound skinless, boneless chicken breast halves, cut into -inch pieces | can of pineapple, drained | Barbecue sauce or as required |

Inside-out - 8 stück

RED SNAPPER

Bread

BREAD

Craft

JAI ALAI IPA

Pizza specials ø 22cm

WELLNESS \$14.0

Mocktails

MORNING SUN

Wine by the glass

SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE, ITALY \$18.0

Bites

DRAGON'S BREATH \$26.0

Draft

STELLA ARTOIS PILSNER

Add-ons

CARROTS

Vegan options

VEGAN

Sparkling & champagne

DOMAINE CARNEROS BRUT, CARNEROS, CALIFORNIA

\$90.0

Red wine by the glass

Sushi or sashimi

KEN WRIGHT PINOT NOIR, WILLAMETTE VALLEY, OREGON

\$15.0

Our cuts - no shortcuts

PORTERHOUSE

OCTOPUS

small octopus, at room temperature | water to cover | red wine vinegar | whole wheat orzo pasta | can of chicken broth | ...

Sauvignon blanc

ILLUMINATION \$19.0



Canned beer

ORANGE BLOSSOM PILSNER

Chopped & souped

LOBSTER BISQUE

medium slices onion | butter | all purpose flour | milk | salt | ...

Coffee

COFFEE

Fresh from the tap

COEDO SHIRO HEFEWEIZEN

Drinks

DRINKS

American reds

THE PRISONER RED BLEND, NAPA VALLEY, CALIFORNIA \$28.0

Sushi | a la carte (nigiri & sashimi)

OTORO* \$16.0

Afghani dishes

AFGANISH SOUP

Japanese bottles

COEDO RURI PILSNER

The 'naked' sushi

CHUTORO* \$12.0

Asador's steaks

RIBEYE

Rough-eye steaks | Table tablespoon Diamond Crystal® Kosher Salt | black ground pepper | tablespoon vegetable oil, or as needed | unsalted butter

Dessert*

DESSERT

Sushi & Eamp; amp; sashimi

EBI (COOKED SHRIMP)

\$4.0

Wagyu selection*

JAPANESE A5

Ozumo house cocktails

TOKI HIGHBALL \$19.0

Tsumetai "cool"

MUKOZUKE*

Platters and baskets

SCALLOPS

butter, melted | bay scallops, rinsed and drained | seasoned dry bread crumbs | onion powder | garlic powder | ...

Provision drafts

YUENGLING LAGER

Raw bar & amp;amp; shellfish

OYSTERS

fresh, unopened oysters | beer | Cloves and garlic | seasoned salt to taste | black pepper | ...



American kobe

JUMBO SHRIMP

Kitchen entrees-tempura

LOBSTER

tablespoon of sea salt | lobster tails | butter, melted

Sushi & amp; amp; sashimi a la carte

TOBIKO (FLYING FISH ROE) \$5.0

Rolls with all cooked items

FIREBIRD \$20.0

Joto daiginjo

THE ONE WITH CLOCKS,
HIROSHIMA \$24.0

Desserts

PROFITEROLES

CHEESECAKE

chocolate cake crumbs | white sugar | butter, melted | packaged frozen raspberries | cornstarch |

Sides

JAPANESE MISO SOUP \$9.0

BRUSSEL SPROUTS

Vegetarian dishes

VEGETABLES \$18.0

VEGETARIAN DISH

vegetable oil | small onion, diced | minced fresh ginger root | Cloves of garlic, minced | potatoes, cubed | ...

Main

ASIAN INSPIRED BUFFET FEATURING DESSERT LOUNGE

Red

DAOU VINEYARDS CABERNET
SAUVIGNON, PASO ROBLES, \$16.0
CALIFORNIA

CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA \$45.0

Sparkling

HOU HOU SHU BLUE CLOUDS, OKAYAMA

HOU HOU SHU PINK ROSE CLOUDS, OKAYAMA

Nigiri & sashimi

TOYOSU SELECTION*

LOCAL SELECTION*

Junmai

HAKKAISAN TOKUBETSU, NIIGATA
JOTO THE GREEN ONE, YAMAGATA

Shareable dishes

BAO-PEI \$22.0 GREEN GODDESSES \$30.0

Brunch exclusive cocktails

KIRAMEKU MIMOSA FLIGHT KOHITINI

			THE PARTY OF THE P
Pizza		Appetizers	
MEAT PIZZA white pepper black olives black pepper dried basil dried oregano		STICKY RIBS	\$20.0
		EBI FRY	\$22.0
PIZZA VEGETARIAN		APPETIZER	
GARLIC		CHEESE	
Beer*		Otsumami	
SOUTH BEACH IPA		SHIROMI PICCHU*	\$18.0
KIRIN ICHIBAN MALT LAGER		WATERMELON CRAB	\$17.0
HIGH STEPPER IPA		ALOHA POKE*	\$18.0
		SAKANA FRITTERS	\$16.0
Sweet			
LAYERED PANNA COTTA		Junmai daiginjo	
GREEN TEA KEKI PISTACHIO CHERRY TART Bubbles		KONTEKI PEARLS OF SIMPLICITY, KYOTO	
		YUKI NO BOSHA DIAGINJO, AKITA	
		HEAVENSAKE URAKASUMI, MIYAGI	
		HEAVENSAKE DASSAI, YAMAGUC	ні
TAITTINGER BRUT CHAMPAGNE, REIMS, FRANCE	\$34.0		
SCHRAMSBERG MIRABELLE ROSÉ, NORTH COAST, CALIFORNIA	\$25.0	Junmai ginjo	
		MABOROSHI NAKAO'S SECRET, HIROSHIMA	
VEUVE CLICQUOT YELLOW LABEL BRUT, ÉPERNAY, FRANCE	\$180.0	HEAVENSAKE JUNMAI 12, HYOGO)
_		YUKI NO BOSHA CABIN IN THE SNOW, AKITA	
Sake by the glass		HEAVENSAKE JUNMAI, HYOGO	
BUSHIDO WAY OF THE WARRIOR, KYOTO	\$15.0	Al	
TOZAI BLOSSOM OF PEACE,	\$16.0	Nigiri – sashimi	
КҮОТО	Ψ10.0	MAGURO (TUNA)	\$8.0
JOTO YUZU THE CITRUS ONE, SHIMANE	\$13.0	SAKE (SALMON)	\$6.0
		HAMACHI (YELLOWTAIL)	\$8.0
		TAKO (OCTOPUS)	\$6.0

Yakitori style skewers -		Junmai nigori	
skewer		KIKUSUI PERFECT SNOW, NIIGATA	
GINGER SOY BEEF*	\$28.0	TOZAI SNOW MAIDEN, KYOTO	
TARE-GLAZED CHICKEN	\$22.0	JOTO THE BLUE ONE, HIROSHIMA	
· ·	\$24.0	EIKO FUJI BAN RYU 10,000 WAYS, YAMAGATA	\$16.0
FIVE-SPICED TOFU	\$18.0	MASU, KYOTO	\$40.0
Signature maki		Cocktails	
CRISPY GARDEN ROLL	\$18.0	MAGRITTE'S PIPE	\$35.0
ANGRY TIGER*	\$20.0		Ψ33.0
OKI*	\$22.0	NICHIBOTSU THE GOLDEN SUNSET	\$25.0
SUNSET ROOFTOP*	\$20.0	GOOD NIGHT MIST	\$22.0
GYU NO KANI*	\$30.0	JAPANESE MANHATTAN	\$21.0
		LYCHEE MARTINI	\$22.0
		RI OODV SAMIIDAI	



14900 Chelonia ParkwayFL 32821, Orlando, United States

Opening Hours: Monday 18:00-00:00 Tuesday 18:00-00:00 Wednesday 18:00-00:00 Thursday 18:00-00:00 Sunday 18:00-00:00 Friday 17:00-00:00 Saturday 17:00-00:00

